

# Kansas Department of Agriculture

## Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502  
(office) 785-564-6767 (fax) 785-564-6779

### KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

**Insp Date:** 7/8/2015      **Business ID:** 113582FE  
**Business:** 7-ELEVEN #30176C

13901 S MUR LEN RD  
OLATHE, KS 66062

**Inspection:** 42001799  
**Store ID:**  
**Phone:** 9138291273  
**Inspector:** KDA42  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

#### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/08/15	10:50 AM	11:50 AM	1:00	0:10	1:10	0	
Total:			1:00	0:10	1:10	0	

#### FOOD ESTABLISHMENT PROFILE

Insp. Notification Email      Sent Notification To \_\_\_\_\_      Lic. Insp. No

Priority(P) Violations 4      Priority foundation(Pf) Violations 3

Certified Manager on Staff      Address Verified p      Actual Sq. Ft. 0  
Certified Manager Present

#### INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

##### Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y   N   O   A   C   R  
..   ..   ..   ..   ..   ..

##### Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y   N   O   A   C   R  
..   ..   ..   ..   ..   ..  
..   ..   ..   ..   ..   ..

##### Good Hygienic Practices

Y   N   O   A   C   R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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4. Proper eating, tasting, drinking, or tobacco use

.. .. .

5. No discharge from eyes, nose and mouth.

.. .. .

Preventing Contamination by Hands	Y	N	O	A	C	R
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6. Hands clean and properly washed.

.. .. .

7. No bare hand contact with RTE foods or approved alternate method properly followed.

.. .. .

8. Adequate handwashing facilities supplied and accessible.

.. p .. .

<i>Fail Notes</i>	5-205.11(B)	<i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing.                      [Front hand sink with leaking gallon of milk stored in basin. Employee proceeded to dump gallon of milk down hand sink drain. COS-Educate, cleaned sink.                      Hand sink near 3 vat sink with soda nozzles and plastic dirty container stored in basin of sink. ]</i>
6-301.12	<i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.                      [Upon arrival, front hand sink not provided with hand drying provisions. COS-Employee provided paper towels.]</i>	

Approved Source	Y	N	O	A	C	R
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9. Food obtained from approved source.

.. .. .

10. Food received at proper temperature.

.. .. .

11. Food in good condition, safe and unadulterated.

.. .. .

12. Required records available: shellstock tags, parasite destruction.

.. .. .

Protection from Contamination	Y	N	O	A	C	R
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13. Food separated and protected.

.. p .. p ..

<i>Fail Notes</i>	3-302.11(A)(1)(b)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.                      [In display case, raw bacon stored over ready to eat cheese. COS-Educate, moved raw bacon to bottom shelf.]</i>
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14. Food-contact surfaces: cleaned and sanitized.

.. .. .

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

.. .. .

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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16. Proper cooking time and temperatures.

.. .. .

17. Proper reheating procedures for hot holding.

.. .. .

18. Proper cooling time and temperatures.

.. .. .

19. Proper hot holding temperatures.

.. .. .

20. Proper cold holding temperatures.

.. p .. .

***This item has Notes. See Footnote 1 at end of questionnaire.***

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y   N   O   A   C   R
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Fail Notes	3-501.16(A)(2)	<i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.                      [Condiment reach in cooler, hot dogs at 47F, taquito at 47F, Ambient air of cooler at 50.7F. Person in charge stated items were removed from cooler to place portions on hot roller to be cooked and placed back in walk in cooler at 10am. COS-Moved items to walk in cooler to rapid cool.]</i>
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21. Proper date marking and disposition. ..   p   ..   ..   p   ..

Fail Notes	3-501.18(A)(3)	<i>P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1.                      [In condiment reach in cooler, open package of hot dogs with date marking of 7/5-7/12 and egg rolls dated 7/7-4/14. COS-Educate, corrected date marking.]</i>
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22. Time as a public health control: procedures and record. ..   ..   ..   ..   ..   ..

Consumer Advisory	Y   N   O   A   C   R
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23. Consumer advisory provided for raw or undercooked foods. ..   ..   ..   ..   ..   ..

Highly Susceptible Populations	Y   N   O   A   C   R
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24. Pasteurized foods used; prohibited foods not offered. ..   ..   ..   ..   ..   ..

Chemical	Y   N   O   A   C   R
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25. Food additives: approved and properly used. ..   ..   ..   ..   ..   ..

26. Toxic substances properly identified, stored and used. p   ..   ..   ..   ..   ..

Conformance with Approved Procedures	Y   N   O   A   C   R
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27. Compliance with variance, specialized process and HACCP plan. ..   ..   ..   ..   ..   ..

GOOD RETAIL PRACTICES
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Safe Food and Water	Y   N   O   A   C   R
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28. Pasteurized eggs used where required. ..   ..   ..   ..   ..   ..

29. Water and ice from approved source. ..   ..   ..   ..   ..   ..

30. Variance obtained for specialized processing methods. ..   ..   ..   ..   ..   ..

Food Temperature Control	Y   N   O   A   C   R
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31. Proper cooling methods used; adequate equipment for temperature control. ..   p   ..   ..   ..   ..

Fail Notes	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.                      [Condiment reach in cooler not able to adequately hold potentially hazardous foods. Ambient air at 50.7F]</i>
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32. Plant food properly cooked for hot holding. ..   ..   ..   ..   ..   ..

33. Approved thawing methods used. ..   ..   ..   ..   ..   ..

34. Thermometers provided and accurate. p   ..   ..   ..   ..   ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification			Y	N	O	A	C	R
35. Food properly labeled; original container.			..	..	..	..	..	..
Prevention of Food Contamination			Y	N	O	A	C	R
36. Insects, rodents and animals not present.			..	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.			..	..	..	..	..	..
38. Personal cleanliness.			..	..	..	..	..	..
39. Wiping cloths: properly used and stored.			..	..	..	..	..	..
40. Washing fruits and vegetables.			..	..	..	..	..	..
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			..	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.			..	..	..	..	..	..
43. Single-use and single-service articles: properly used.			..	..	..	..	..	..
44. Gloves used properly.			..	..	..	..	..	..
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items			..	..	..	..	..	..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items			..	..	..	..	..	..
46. Warewashing facilities: installed, maintained, and used; test strips.			..	..	..	..	..	..
47. Non-food contact surfaces clean.			..	..	..	..	..	..
Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			..	..	..	..	..	..
49. Plumbing installed; proper backflow devices.			..	p	..	..	..	..
<i>Fail Notes</i>	5-202.14	<i>P - A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. [At mop sink, dual shut off valve located downstream from backflow prevention device. COS-Removed dual shut off valve.]</i>						
	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Back flow prevention device at mop sink leaking when turned to the on position]</i>						
50. Sewage and waste water properly disposed.			..	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.			..	..	..	..	..	..
52. Garbage and refuse properly disposed; facilities maintained.			..	..	..	..	..	..
53. Physical facilities installed, maintained and clean.			..	..	..	..	..	..
54. Adequate ventilation and lighting; designated areas used.			..	..	..	..	..	..
Administrative/Other			Y	N	O	A	C	R
55. Other violations			..	..	..	..	..	..

EDUCATIONAL MATERIALS

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

The following educational materials were provided      p

*Material Distributed   |   Education Title #08   Date Marking*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Cold holding-Display-Bacon/34F, Walk in cooler-Milk/41F

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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### NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled \_\_\_\_\_

Inspection Report Number 42001799

Inspection Report Date 07/08/15

Establishment Name 7-ELEVEN #30176C

Physical Address 13901 S MUR LEN RD City OLATHE

Zip 66062

Additional Notes  
and Instructions

A follow up will be determined by the Manhattan office